



LB STEAK

BISHOP RANCH



BUILD YOUR OWN MARTINI

CREATE YOUR OWN VODKA OR GIN MARTINI IN YOUR FAVORITE STYLE!
VIEW OUR COCKTAIL BOOK FOR OUR FULL SELECTION!

GREY GOOSE 17 | KETEL ONE 16 | CHOPIN 16 | TITO'S 15

BEEFEATER 15 | SIPSMITH 16 | BOTANIST 17 | ST. GEORGE TERROIR 16

~CHOOSE YOUR STYLE~

CLASSIC | DIRTY | DRY | GIBSON

STEAKHOUSE CLASSICS

OLD FASHIONED BUFFALO TRACE, GUM SYRUP, HOUSE BITTERS BLEND 15

MANHATTAN SAZERAC RYE, CARPANO ANTICA, AROMATIC BITTERS 16

KENTUCKY MULE MAKER'S MARK, GINGER, LIME, SODA 15

HIGHBALL TOKI JAPANESE WHISKY, SPARKLING WATER, BITTERS 15

VIEUX CARRE RITTENHOUSE RYE, REMY 1738, BÉNÉDICTINE, VERMOUTH 16

WINES BY THE GLASS

SPARKLING

LE GRAND COURTAGE, GRAND CUVÉE, BRUT ROSÉ, FR NV 14

CANARD-DUCHÊNE, "CUVÉE LEONIE," BRUT NV 25

WHITE

SEAGLASS, PINOT GRIGIO, SANTA BARBARA COUNTY, CA 11

R. PRUM, RIESLING, "ESSENCE," MOSEL, QUALITATSWEIN, GERMANY 2018 11

KUMUSHA, SAUVIGNON BLANC, WESTERN CAPE, SOUTH AFRICA 2020 14

LA GUERA, CHARDONNAY, EDNA VALLEY 2017 14

FRANK FAMILY VINEYARDS, CHARDONNAY, CARNEROS, CA 2018 22

BODEGAS CASTANO, MONASTRELL ROSÉ, YECLA, SPAIN 2015 12

RED

SOQUEL VINEYARDS, PINOT NOIR, REGAN VINEYARD, SANTA CRUZ MOUNTAINS, CA 2017 16

J. CHRISTOPHER, PINOT NOIR, CHEHALEM MOUNTAINS, OR 2017 20

CHÂTEAU DE MONTFAUCON, CÔTES DU RHÔNE, FR 2017 16

SCARPA, VINO DA TAVOLA ROSSO LA SELVA DI MOIRANO, PIEDMONT, IT 2016 17

RIDGE, ZINFANDEL BLEND, "THREE VALLEYS," SONOMA COUNTY, CA 2017 17

GATHER, TEMPRANILLO, "SHAKE RIDGE VINEYARD", NAPA CA 2016 17

RICARDO SANTOS, MALBEC, GRAN RESERVA, MENDOZA, ARG 2015 25

HILL FAMILY, MERLOT, "BEAU TERRE VINEYARD," NAPA VALLEY, CA 2016 16

L'AVENTURE, OPTIMUS, PASO ROBLES, CA 2018 35

CHÂTEAU ARGADENS, BORDEAUX SUPÉRIEUR, FR 2017 15

CAIN, CUVÉE NV16, NAPA VALLEY, CA 20

COLLIER CREEK WINE CO., CABERNET SAUVIGNON, LODI, CA 2018 15

STACK HOUSE, CABERNET SAUVIGNON, NAPA VALLEY, CA 2017 23

HALTER RANCH, CABERNET SAUVIGNON, PASO ROBLES, CA 2018 29

HEITZ, CABERNET SAUVIGNON, NAPA VALLEY, CA 2015 45

FLIGHT FOR ALLYSHIP



TO PROVIDE MORE AWARENESS AND REPRESENTATION, LB STEAK WILL BE PARTNERING WITH DIVERSITY IN FOOD AND BEVERAGE TO HIGHLIGHT UNDER-REPRESENTED WINEMAKERS. 15% OF ALL PROCEEDS FROM THE SALE OF THESE WINES WILL PROVIDE SCHOLARSHIPS AND GRANTS TO CREATE A MORE DIVERSE AND INCLUSIVE FOOD AND BEVERAGE INDUSTRY. FOR THE MONTH OF JULY, WE ARE HIGHLIGHTING WINEMAKERS OF THE INDIGENOUS AMERICAN COMMUNITY AND WINE MADE IN HONOR OF THEM.

THREE 2 OZ POURS 18

CAMINS 2 DREAMS, GRUNER VELTLINER, SPEAR VINEYARD, STA. RITA HILLS, CA 2020

BRAVIUM, ROSÉ OF PINOT NOIR, ANDERSON VALLEY, CA 2020

LUUMA, CABERNET SAUVIGNON, OAK KNOLL DISTRICT, NAPA VALLEY, CA 2019

RAW AND CHILLED*

A5 MIYAZAKI WAGYU CARPACCIO BREAD AND BUTTER PICKLED VEGETABLES, CRISPY GARLIC, SESAME CHILI OIL 30

LB STEAK TARTARE HAND CHOPPED FILET, TRUFFLE AÏOLI, TOASTED BAGUETTE 20

MARKET OYSTERS SERVED ON ICE, LEMON, COCKTAIL SAUCE, MIGNONETTE 3.50/ea

APPETIZERS

SEARED PORK BELLY MAPLE GLAZED, SAVORY BREAD PUDDING, SUNNY SIDE UP EGG 15

SAUTÉED WHITE GULF PRAWNS GARLIC, CAYENNE, CROSTINI 18

SEARED AHI TUNA* FURIKAKE CRUST, OOLONG CONSOMMÉ 28

ROASTED BONE MARROW CHIMICHURRI, LEMON CURD, TOASTED BAGUETTE 20

SOUP AND SALAD

MAINE LOBSTER BISQUE FRESH MAINE LOBSTER, CHIVES 18

BABY ICEBERG WEDGE HICKORY SMOKED BACON, EGG, POINT REYES BLUE CHEESE DRESSING 14

CAESAR SALAD ROMAINE LEAVES, ANCHOVIES, PARMIGIANO REGGIANO, GARLIC CROUTONS 14

LITTLE GEM SALAD GREEN GODDESS, AVOCADO, CRISPY SHALLOTS, TARRAGON, KUMQUAT 16



HAND CUT PRIME STEAKS*

OUR USDA CERTIFIED PRIME ANGUS STEAKS ARE AGED AND HAND CUT IN OUR BUTCHER SHOP
BONE IN SELECTIONS ARE SERVED WITH OUR HOUSEMADE WAGYU BUTTER

FILET MIGNON	6 OZ	39
FILET MIGNON	8 OZ	48
NEW YORK STRIP	12 OZ	42
BONELESS RIB EYE	14 OZ	50
35 DAY DRY AGED BONELESS RIB EYE	12 OZ	55
COWBOY	22 OZ	65
TOMAHAWK RIB EYE FOR TWO	48 OZ	120

WAGYU

OUR WELL-KNOWN WAGYU BEEF IS OF THE HIGHEST QUALITY AVAILABLE,
BEING RATED AS A4 AND A5 WITH BMS RANGING FROM 5 TO 7 AND 8 TO 12.
WAGYU GRADED A4 AND A5 COMPRISES LESS THAN 3% OF ALL WAGYU PRODUCED IN JAPAN.

WAGYU
14 OZ RIB EYE
WESTHOLME,
QUEENSLAND,
AUSTRALIA 120

JAPANESE
WAGYU
A5 NEW YORK STRIP
HOKKAIDO, JAPAN
25/oz, 4 oz MIN

JAPANESE
WAGYU
A5 NEW YORK STRIP
MIYAZAKI, JAPAN
30/oz, 4 oz MIN

DRUNKEN
WAGYU
A5 NEW YORK STRIP
TAKAMORI, JAPAN
35/oz, 4 oz MIN

SAUCES

RED WINE BORDELAISE
POINT REYES BLUE CHEESE BUTTER

GREEN PEPPERCORN
TARRAGON BÉARNAISE*

STEAK TEMPS

BLUE

VERY RED, COLD CENTER

RARE

RED, COOL CENTER

MEDIUM RARE

RED, WARM CENTER

MEDIUM

PINK, HOT CENTER

MEDIUM WELL

DULL PINK, HOT CENTER

WELL DONE

NO PINK, HOT CENTER

EMBELLISHMENTS

BROILED 8 OZ
MAINE LOBSTER TAIL
LEMON, DRAWN BUTTER 42

SAUTÉED
WHITE GULF PRAWNS
GARLIC, CAYENNE 3/ea

SEARED DAY
BOAT SCALLOPS 7/ea

ENTRÉES

WHOLE BRONZINO ORANGE, LEMON, GARLIC SOY, GREEN ONIONS 42

SEARED SALMON CELERY ROOT PURÉE, BELL PEPPERS, PADRÓN PEPPERS, SHISHITO PEPPERS, CHERRY TOMATOES 26

BACON WRAPPED DAY BOAT SCALLOPS PINEAPPLE BUTTER, SUMMER FRUIT RELISH 38

FRIED CHICKEN AIR CHILLED AIRLINE CHICKEN BREAST, WAXED BEAN SUCCOTASH, FRIED POTATOES, CHIPOTLE CREAM SAUCE 32

PORK CHOP 32 DAY AGED, SMASHED OKINAWA POTATO, PINEAPPLE CHUTNEY 42

BONE IN 14 OZ NEW YORK BOURBON MASH 65

LB WAGYU BURGER SMOKED ONION MARMALADE, FORAGED MUSHROOMS 22

SIDES

LB POTATO BACON, CHIVES, FOUR CHEESE BÉCHAMEL 14

MACARONI AND CHEESE DEER CREEK CHEDDAR 10

MASHED POTATOES YUKON GOLD POTATO PURÉE 8

ASPARAGUS BACON, SHALLOT MARMALADE 16

ONION RINGS BLUE CHEESE DRESSING 8

PAN ROASTED FORAGED MUSHROOMS HERBS 11

TRUFFLE FRIES PARMESAN, CHIVES 9